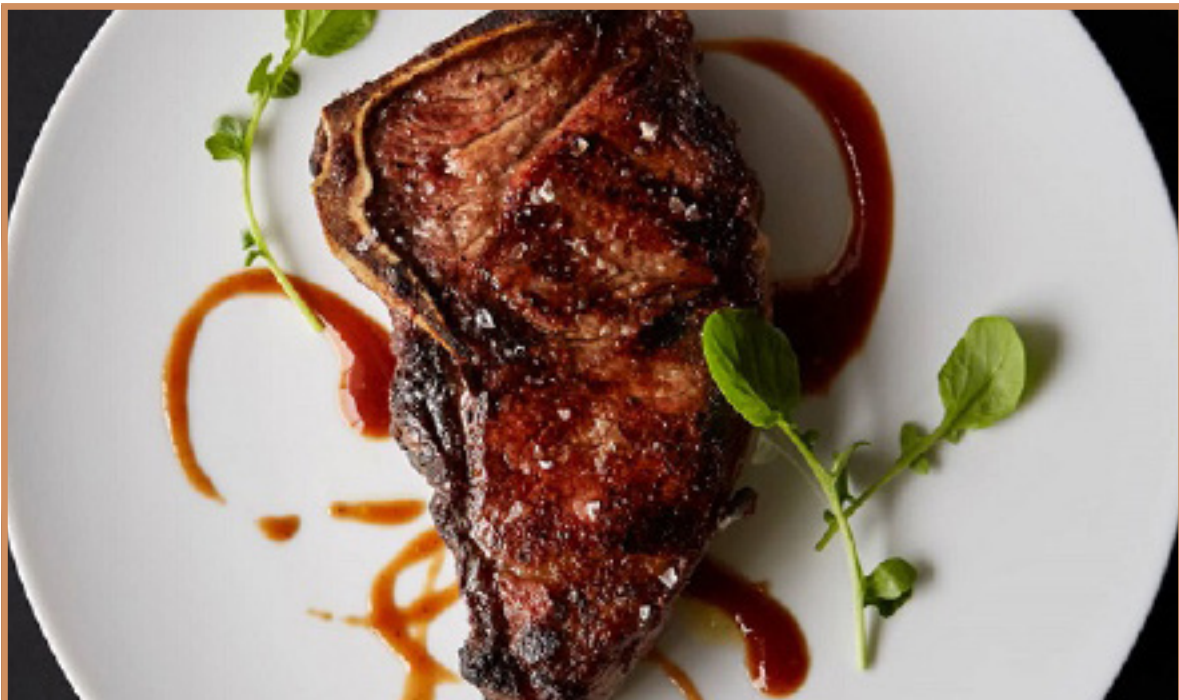


BOURBON STEAK
WASHINGTON DC

GROUP & PRIVATE EVENT DINING

A RARE EXPERIENCE. WELL DONE.



BOURBON STEAK WASHINGTON DC

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina’s modern flair, BOURBON STEAK offers contemporary American fare with a focus on all natural, organic, and hormone free cuts of beef, poached and finished over the

PRIVATE DINING

Ideal for leisure or business events, our Private Dining Room accommodates up to 36 guests for a seated dinner and up to 60 guests for a standing reception. The room has floor to ceiling windows with views of the C&O Canal and Rock Creek Park.



LOCATION:

FOUR SEASONS HOTEL WASHINGTON DC
2800 PENNSYLVANIA AVENUE NW
WASHINGTON, DC 20007
TEL: 202.944.9173

MANAGING CHEF
MICHAEL MINA

EXECUTIVE CHEF
DREW ADAMS

WINE DIRECTOR
WINN ROBERTON

GENERAL MANAGER
JOHN GILBERT

BATCH ROOM
14 SEATED
20 RECEPTION

BARREL ROOM
16 SEATED
25 RECEPTION

SPIRIT (BATCH & BARREL)
36 SEATED
60 RECEPTION

PASSED CANAPÉS

FIVE PIECES PER PERSON | \$30 PER HALF HOUR PER PERSON (CHOOSE 3)
OCEAN FRESH SEAFOOD

- LOBSTER CORN DOGS** WHOLE GRAIN MUSTARD, CRÉME FRAÎCHE
- MARYLAND CRAB CAKE** YUZU AÏOLI, BREAKFAST RADISH
- TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL
- OYSTERS ROCKEFELLER** PERNOD CREAMED SPINACH, BACON
- RIB CAP** CRISPY YORKSHIRE PUDDING, MELTED BRIE, HORSERADISH
- WAGYU BEEF TARTARE** TRADITIONAL GARNISHES
- MAITAKE MUSHROOM** TEMPURA FRIED, MISO AÏOLI
- FIG & GOAT CHEESE CROSTINI**

BSDC RAW BAR

SERVED FAMILY STYLE ON THE TABLE

- BOURBON STEAK SHELLFISH TOWER** LOCAL & AMERICAN MERROIR **45 PER PERSON**
- RAW OYSTERS BY THE DOZEN** NORTH & MID-ATLANTIC **45 PER DOZEN**
- CHILLED MAINE LOBSTER COCKTAIL** YUZU AÏOLI **40 PER PERSON**
- TRADITIONAL SHRIMP COCKTAIL** COCKTAIL SAUCE **25 PER PERSON**
- CHEF'S SELECTION CAVIAR** TRADITIONAL ACCOMPANIMENTS **MP BY THE OUNCE**



GROUP DINING | MENU ENHANCEMENTS

ENTREES

PRICED ADDITIONAL PER ITEM ORDERED

- 14 OZ RIB EYE, 7X RANCH, CO +30**
- 16 OZ NEW YORK STRIP, DARLING DOWNS, AUS +29**

ACCOMPANIMENTS

PRICED ADDITIONAL PER ITEM ORDERED

- GRILLED PRAWNS | +29**
- SEARED HUDSON VALLEY FOIE GRAS | +38**
- GRILLED HALF MAINE LOBSTER | +40**

COFFEE SERVICE

PRICED ADDITIONAL PER PERSON

- FULL COFFEE SERVICE WITH HOUSE-MADE MIGNARDISES | +7**

**COCKTAIL CART
EXPERIENCE**

PRICED ADDITIONAL PER PERSON

ENJOY TABLESIDE COCKTAIL EXPERIENCE FOR YOUR EVENT! ENJOY A DRINK AND A SHOW WHILE AN IN-ROOM BARTENDER MIXES TWO SIGNATURE COCKTAILS OF YOUR CHOICE AT THE BOUTIQUE COCKTAIL CART! | +19 PER PERSON +250 IN ROOM BARTENDER FEE



MENUS & PRICING

PRICED PER PERSON-TAX & GRATUITY EXCLUDED
2 SELECTIONS PER COURSE "DUPONT CIRCLE" 105
3 SELECTIONS PER COURSE "BRIGHTWOOD" 125
4 SELECTIONS PER COURSE "PETWORTH" 140

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES
MIXED HERB, STEAK SEASONED, COOL RANCH

APPETIZERS

CHOOSE SELECTIONS FROM BELOW

BIBB LETTUCE SALAD
WHITE ASPARAGUS, CUCUMBER, CITRUS VINAIGRETTE

THE WEDGE
BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING



MICHAEL'S AHI TUNA TARTARE
ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

HAND-CUT STEAK TARTARE
TRADITIONAL GARNISHES, GRILLED NAAN

ENTREES

CHOOSE SELECTIONS FROM BELOW

8 OZ **FILET MIGNON** CEDAR RIVER FARMS, CO
RED WINE JUS

12 OZ **NEW YORK STRIP** PAINTED HILLS NATURAL, OR
RED WINE JUS

6 OZ **WILD ARCTIC CHAR**
SOFRITO, CHARRED LEMON

PAN-ROASTED AMISH CHICKEN
WILD MUSHROOM, PEARL ONIONS

SEASONAL VEGETABLE PASTA
FRESH VEGETABLES, PARMESAN

SIDES

A CHEF'S SELECTION OF SIGNATURE SIDES TO BE SERVED FAMILY STYLE FOR THE TABLE

DESSERTS

CHOOSE SELECTIONS FROM BELOW

COCONUT PANNA COTTA
BLOOD ORANGE SORBET, PISTACHIO STRUESEL, CITRUS

BOURBON CHOCOLATE BAR
CARAMELIZED CHOCOLATE MOUSSE, PEANUT BUTTER POWDER

ARTISANAL CHEESE
DAILY SELECTION OF CHEESE, SEASONAL JAM & ACCOMPANIMENTS

FRUIT PLATE
DAILY SELECTION OF FRESH CUT FRUIT AND YOGURT

PLEASE NOTE THE FOLLOWING WINE OPTIONS ARE READILY AVAILABLE TO LARGE GROUP DINING

**BOURBON STEAK
HOUSE WINES**

CHOOSE FROM BELOW

SPARKLING

CONCA D'ORO **PROSECCO**, TREVISO, ITALY **64**

WHITE

REYNEKE *VINEHUGGER*, **CHARDONNAY**, WESTERN CAPE, SOUTH AFRICA **56**

RED

EL ESTECO DON DAVID **CABERNET SAUVIGNON**, CALCHAQUÍ VALLEY 2016 **56**

**SOMMELIER'S
SELECTION**

CHOOSE FROM BELOW

SPARKLING

POL ROGER *BRUT RESERVE*, **CHAMPANGE** **133**

WHITE

ERIC LOUIS, **SANCERRE** **84**

ICONOCLAST **CHARDONNAY**, RUSSIAN RIVER VALLEY **89**

RED

DAVIS BYNUM **PINOT NOIR**, RUSSIAN RIVER VALLEY **88**

ICONOCLAST **CABERNET SAUVIGNON**, STAGS LEAP DISTRICT, NAPA VALLEY **89**

**AN EXCLUSIVE
LEVEL**

CHOOSE FROM BELOW

SPARKLING

RENE GEOFFROY *CUVEE VOLUPTÉ BRUT*, 2008 **CHAMPANGE** **175**

WHITE

RIDGE "MONTE BELLO" **CHARDONNAY**, SANTA CRU MOUNTAINS, CALIFORNIA **155**

RED

FRANK FAMILY **CABERNET SAUVIGNON**, NAPA VALLEY **158**

INTERESTED IN SOMETHING DIFFERENT?

DIFFERENT GRAPES? DIFFERENT REGIONS? DIFFERENT PRICES?

PLEASE CONTACT OUR HEAD SOMMELIER, WINN ROBERTON AT

WINN.ROBERTON@FOURSEASONS.COM. HE WILL BE HAPPY TO CUSTOMIZE DIFFERENT OPTIONS FROM OUR JAMES BEARD NOMINATED WINE PROGRAM. CHEERS!

BRINGING IN YOUR OWN BOTTLE? PLEASE NOTE BOURBON STEAK'S CORKAGE FEE IS \$50 PER 750ML BOTTLE.

SPIRIT



This private enclosed section of the restaurant hosts up to 60 guests for a standing reception and seats up to 36 guests for a seated function. The room has floor to ceiling windows with views of the C&O Canal and Rock Creek Parkway.

BATCH & BARREL



These two rooms are each one half of the Spirit room with their own private entrances and sound-proof air wall. The Batch room can accommodate 14 guests for a seated function and includes a complimentary use 60" flat screen television.

Barrel is Similar to the Batch room, this private room accommodates up to 16 guests for a seated function. Although this room is not equipped with a television, it features an extra wall of windows with beautiful views of the C&O canal



Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 38 restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.



Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, Michael Mina, Bourbon Steak and Clock Bar.